

碎金薯香沙律

EGG & POTATO SALAD



材料 Ingredients :

調味料 Seasonings :

薯仔 2個 Potatoes 2 pcs
雞蛋 2隻 Eggs 2 pcs
西芹 200克 Celery 100 g
香草碎 適量 Mixed Herbs To taste

蛋黃醬 適量 Mayonnaise To taste
鹽 少許 Salt A pinch
胡椒碎 適量 Ground Pepper To taste

做法 Procedures :

1. 薯仔及西芹去皮切粒；雞蛋用量杯底部刺蛋針在鈍端刺小孔。
2. 將水注入量杯至「Hard Boiled」水位線，並倒入加熱底座。
3. 將雞蛋放入下層蒸蛋架；上層蒸蛋架放入不銹鋼蒸架後再放入薯仔及西芹粒。
4. 蓋上鍋蓋後，開機並選擇雙層蒸煮（全熟蛋）模式蒸至全熟。
5. 雞蛋放涼後去殼切粗粒；一半薯仔粒壓成蓉，另一半與薯蓉、蛋粒和西芹粒拌勻。
6. 混入調味料拌勻，灑上香草碎，即可享用或冷藏後風味更佳。

1. Wash the potatoes and celery, then peel and dice them. pierce the blunt end of the egg with the egg pricker located on the bottom of the measuring cup.
2. Pour water into the measuring cup up to the "Hard Boiled" line, then pour it onto the cooking tray.
3. Place the eggs on the lower egg tray. Set the stainless steel steam rack on the upper egg tray, then place the diced potatoes and celery on top.
4. Cover with the lid, turn on the appliance, and select the Double Layer Steaming (Hard-Boiled Egg) mode to steam all ingredients until fully cooked.
5. Let the eggs cool, then peel and coarsely chop them. Mash half of the diced potatoes into a smooth puree, then mix the puree with the remaining ingredients.
6. Add the seasonings and mix thoroughly, garnish with a sprinkle of chopped herbs. Serve immediately or chill in the refrigerator for enhanced flavor.

手工蟹肉燒賣

CRABMEAT SIU MAI



材料 Ingredients :

醃料 Marinade :

免治豬肉 150克 Minced Pork 150 g
蟹肉 適量 Crabmeat To taste
冬菇 2隻Chinese Mushrooms 2 pcs
冬筍 50克 Bamboo Shoots 50 g
雲吞皮 8片 Siu Mai Wrappers 8 pcs

糖 1/3 茶匙 Sugar 1/3 tsp
鹽 1/4 茶匙 Salt 1/4 tsp
胡椒粉 少許 Pepper To taste
麻油 少許 Sesame Oil To taste
粟粉 1茶匙 Corn Starch 1 tsp
水 2湯匙 Water 2 tbsps

做法 Procedures :

1. 冬菇浸泡後切粒；冬筍用水煮10分鐘後切粒。
2. 免治豬肉、冬菇、冬筍及調味料拌勻成餡料，分成8份。
3. 以燒賣皮包裹餡料，捏成燒賣狀，並放上蟹肉。
4. 將水注入量杯至「Hard Boiled」水位線，並倒入加熱底座。
5. 上層蒸蛋架放入不銹鋼蒸架後放在加熱底座上，再放入燒賣。
6. 蓋上鍋蓋後，開機並選擇雙層蒸煮（全熟蛋）模式將燒賣蒸至全熟，即成。

1. Soak the dried shitake mushrooms until soft, then dice them. Boil the bamboo shoots in water for 10 minutes, then dice them as well.
2. Mix the minced pork, diced mushrooms, diced bamboo shoots, and seasonings together to form the filling. Divide the filling into 8 portions.
3. Wrap each portion of filling with a Siu Mai wrapper, shaping it into a traditional open-topped Siu Mai, then top each with crab meat.
4. Pour water into the measuring cup up to the "Hard Boiled" line, then pour it onto the cooking tray.
5. Set the stainless steel steam rack on the upper egg tray, set it onto the cooking tray, and then place the Siu Mai on top.
6. Cover with the lid, turn on the appliance and select the Double Layer Steaming (Hard-Boiled Egg) mode to steam the Siu Mai until fully cooked. Serve hot.

迷你和風茶碗蒸

JAPANESE-STYLE STEAMED EGG



材料 Ingredients :

調味料 Seasonings :

雞蛋 2隻 Eggs 2 pcs
蝦仁 3隻 Shrimp (shells removed) 3pcs
香菇 3片 Mushrooms 3 Slices
蟹柳 3片 Crab Sticks 3 pcs
水 200毫升 Water 200 ml

日式醬油 1茶匙
Japanese Soy Sauce 1 tsp
鰹魚汁 1/2茶匙 Bonito Sauce 1/2 tsp
味醂 2茶匙 Mirin 2 tsp
鹽 少許 Salt A pinch

做法 Procedures :

1. 蝦仁用鹽醃30分鐘；日式醬油、鰹魚汁及味醂拌勻成醬汁。
2. 雞蛋及水打勻成蛋漿，注入小杯中，放入蝦仁、香菇及蟹柳。
3. 將水注入量杯至「Hard Boiled」水位線，並倒入加熱底座。
4. 上層蒸蛋架放入不銹鋼蒸架後放在加熱底座上，再放入小杯。
5. 蓋上鍋蓋後，開機並選擇雙層蒸煮（全熟蛋）模式將蒸碗蒸至全熟。
6. 取出後淋上醬汁，即成。

1. Lightly marinate the shrimp with salt for 30 minutes. Mix the Japanese soy sauce, bonito sauce, and mirin together to make the sauce.
2. Whisk the eggs and water together to create the egg mixture. Pour it into small cups, then add the shrimp, mushrooms, and crab sticks.
3. Pour water into the measuring cup up to the "Hard Boiled" line, then pour it onto the cooking tray.
4. Set the stainless steel steam rack on the upper egg tray, set it onto the cooking tray, and then place the small cups on top.
5. Cover with the lid, turn on the appliance, and select the Double Layer Steaming (Hard-Boiled Egg) mode to steam the egg until fully cooked.
6. Drizzle with the prepared sauce, and serve.

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技術規格 | Product Specification

型號 Model	EGG-367
電壓 Voltage / Frequency	220-240 V ~ 50/60 Hz
額定功率 Power	410 W
顏色 Colour	白色 White
產品尺寸 Product Dimensions	(H) 240 x (W) 201x (D) 165 mm
包裝尺寸 Package Dimensions	(H) 256 x (W) 190 x (D) 190 mm
淨重 Net Weight	0.8 kg
總重連包裝 Gross Weight	1.04 kg

圖片只供參考。產品規格及設計如有變更，恕不另行通知。中英文版本如有出入，一概以中文版為準。最新版本以 www.germanpool.com 網上版為準。
Images are for reference only. Specification is subject to change without prior notice. If there is any inconsistency or ambiguity between the English and Chinese versions, the Chinese version shall prevail. Refer to www.germanpool.com for the most updated version.

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Express Egg
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EGG-366
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FSL-103
蠔皇蒸煮盒
Bento
Steam Cooker



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